

OLD GRADING SYSTEM FOR MAPLE SYRUP

PERCENTAGE OF LIGHT PASSING THROUGH:

>75%

60.5% TO 74.9%

44% TO 60.4%

27% TO 43.9%

0% TO 26.9%

GRADE A
LIGHT AMBER

GRADE A
MEDIUM AMBER

GRADE A
DARK AMBER

GRADE B
OR GRADE A
VERY DARK

COMMERCIAL
GRADE

NEW GRADING SYSTEM FOR MAPLE SYRUP

PERCENTAGE OF LIGHT PASSING THROUGH:

>75%

50% TO 74.9%

25% TO 49.9%

< 25%

GRADE A
GOLDEN
DELICATE
TASTE

GRADE A
AMBER
RICH
TASTE

GRADE A
DARK
ROBUST
TASTE

GRADE A
VERY DARK,
STRONG
TASTE

ALL GRADE A MAPLE SYRUP MUST ALSO MEET THE FOLLOWING REQUIREMENTS



UNFERMENTED



EVEN IN
COLOR



SEDIMENT-FREE



NO CLOUDINESS
OR HAZINESS



MAPLE FLAVOR
CHARACTERISTIC
OF ITS COLOR CLASS



NO
OBJECTIONABLE
ODOR OR TASTE



Agriculture and Agri-Food Canada
Agriculture et Agroalimentaire Canada



Federation of Quebec
Maple Syrup Producers